

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	5 August 2020								
	DAY	MONTH	YEAR						
Requested by:	Kevin Vargas, Constituent Liaison								
1	NAME	Position							
Transmitted by:									
•	ERO Denver Field Office Executive Review Unit								
	NAME	Position							
Were electronic files sent?									
$YES \mathbf{\nabla}$	$No \square$								
How many people are currently Number of people currently			46 *See supplemental notes						
FORMAL COUNTS: 2.8	V. A.								
How many people were mos	st recently formally co	ounted in this facility?							
Number of people mo	ost recently formally c	counted in the facility:	265						
How many people formally	counted in this facility	describe themselves as	the following gender?						
Female: 11									
Male: 254									
Nonbinary: 0									
Prefer not to say: 0									

How many people formally counted in this facility describe themselves as transgender?
Number of people that describe themselves as transgender: 9
How many people have been brought into the facility this week?
Number of people brought into the facility this week: 29
How many people have left the facility this week?
Number of people who left the facility this week: 35
How many people and where did those who left the facility go?
Released into community: unknown
Formally removed from the United States: unknown
Moved to other facility: unknown
Other: unknown
How many people are currently being housed in the Annex?
Number of people who are being housed in the Annex: 40
Female: 11
Male: 29
COVID-19 CONFIRMED CASES*: New Cases this week: Total to date since March 30, 2020:
Detainees: 0 24
ICE Employees: 0
GEO Employees: 0
DOCUMENTS RECEIVED: Daily Kitchen Opening and Closing Checklists
Party Kitchen Opening and Closing Checkrists $Received $
Daily Foods Production Service Records
$RECEIVED oxtimes Not Received \Box$
Temperature Logs Northead Programme To the Control of the Control
RECEIVED ☑ NOT RECEIVED □ Law and Leisure Library Logs
RECEIVED $oxtimes$ Not Received \Box
Medical Staffing Update
$RECEIVED \ \square$ NOT $RECEIVED \ \square$

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.3

SUPPLEMENTAL NOTES:

Request for information made on August 3rd, 2020. All population numbers current as of August 6, 2020

KITCHEN DOCUMENTS:

Menu provided, see attached documents

MEDICAL:

Warden Choate provided the weekly update on medical staffing as of August 5th 2020

- 1-Health Services Administrator
- 1-Assistant Health Services Administrator
- 12-RN's
- 14-LPN's
- 3 -Medical Doctors,(1) Full time, (2) Temps
- 2-PA's
- 1-Psychologist
- 1-Licensed Clinical Social Worker
- 3-Medical Records Clerks
- 1-X-ray tech
- 4-tele-psychiatrist
- 2-Dentists- 40 hours a week total
- 1-Dental Assistant
- 4-Agency RN's

TEMPERATURE CHECKS:

Documents attached.

LAW LIBRARY:

Documents were provided. We can't release documents since A#'s and names of detainees are shown. Dates from 7/27-7/31 were provided. Each dorm averaged from 1-3 detainees accessing the library. Log indicate that dorms that did not use the library were either new intake dorms, on restriction, or were offered and refused

COUNTS:

4 detainees in Restrictive Housing Unit. Crow staff requested the further information on the reasons (administrative vs. behavioral) but did not receive a response at the time of posting this report.

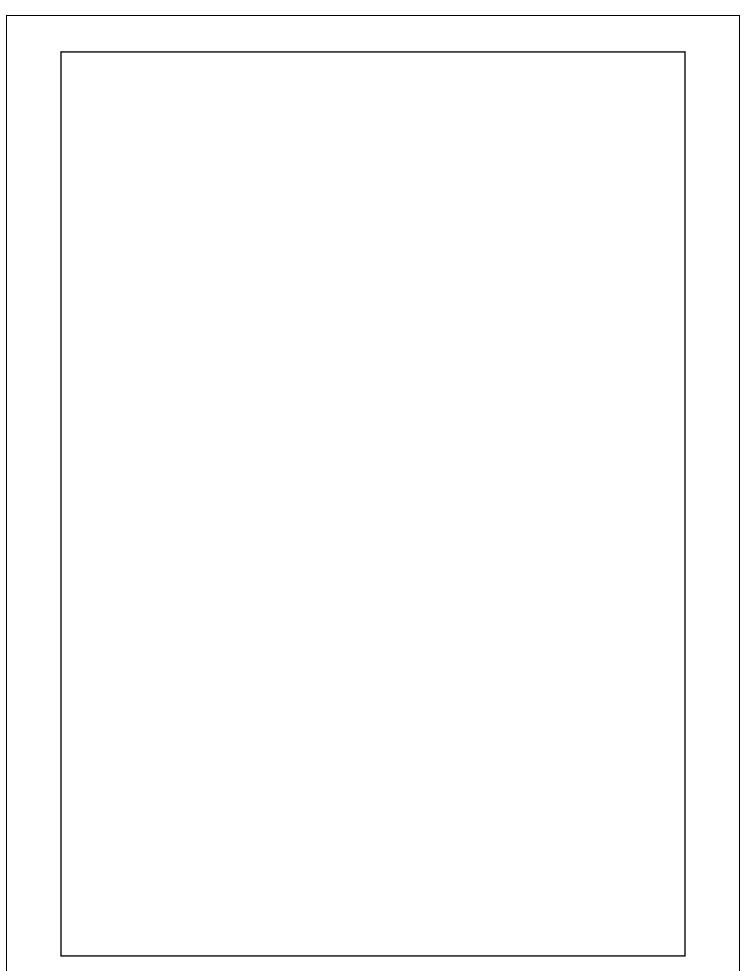
COVID-19 UPDATES:

2 Confirmed ICE staff members on ice.gov as of 8/6/20 20 Confirmed Detainees on ice.gov as of 8/6/20

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID 19. No new cases of COVID to report this week.

Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.

^{**}Per required GEO reporting to local agencies 8/7/20



ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2020 BREAKFAST	LUNCH	CYCLE 2 WEEK-AT-A-GLANG
MONDAY	Rice and Raisins	Chicken Fried Steak	Turkey Bologna
	Scrambled Eggs	Whipped Potatoes	Potato Salad
	Biscult or Tortilla	Cream Gravy	Vegetarian Beans
	Jelly	English Peas	Lettuce, Onion & Pickles
	Margarine	Carrots	Mustard & Salad Dressing
	Sugar	Dinner Rall	Frut
	Coffee	Margarine	Bread
	Mik 2 %	Salad wi Dressing	
	Fruit	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
TUESDAY	Dry Cereal	Chicken Patty	Trustery Hat Dans an
OLOURI	Pancakes		Turkey Hot Dogs on
	Syrup	Cream Gravy Rice	Hot Dog Buns Com
	Turkey Ham	Green Beans	Coleslaw
	Margarine	Roll	Macaroni Salad
	Sugar	Margarine	Onion
	Coffee	Brownie	Pickle Relish / Mustard
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
VEDNESDAY	Oatmeal	Beef and Bean Burrito	Meat and Vegetable Stew
	Creamed Meat Gravy	Spanish Rice	Rice
	Fried Potatoes	Pinto Beans	
			Cabbage
	Biscuit	Salsa	Onion
	Margarine	Lettuce	Combread
	Sugar	Dressing	Salad
	Coffee	Cheese	Dressing
	Milk 2 %	Peanut Butter Cake	Margarine
	Fruit	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
THURSDAY	Scrambled Eggs	Hamburger Patty	Taco Meat
	Diced Potatoes	On Bun	Rice
	Jelly	Ranch Beans	Pinto Beans
	Ketchup	Oven Fries	Salsa
	Biscuit	Shredded Lettuce	Shredded Lettuce
	Margarine	Onion	Shredded Cheese
	Sugar	Salad Dressing	Tortillas
	Coffee	Ketchup	Applesauce Cake
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
RIDAY	Cinnamon Catmeal	Fish	Chili Mac
	Pancakes	Beans	Beans
		Carrots	
	Turkey Sausage	0.071.040	Squash w/ Tomato & Onions
	Margarine	Rice	Dinner Roll
	Sugar	Onion	Margarine
	Milk 2 %	Cornbread / Margarine	Brownie
	Syrup	Tartar Sauce	Fortified Sugar Free Beverage
	Coffee	Fortified Sugar Free Tea	
ATURDAY	Farina	Turkey Ham	Chicken Leg Quarter
	Eggs	Cheese, Sliced	Potatoes Augratin
	Cream Gravy	Macaroni Salad	Mixed Vegetables
	Turkey Sausage	Vegetarian Beans	Beans
	Biscuit or Tortilla	Lettuce / Onion	Dinner Roll
	Sugar	Mustard / Mayo	Margarine
	Coffee	Bread	Salad
	Milk 2 %	Fruit	Dressing
	Margarine	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
JNDAY	Dry Cereal	Fideo w/ Meat Sauce	Turkey Salad
	Eggs	Green Beans	Potato Salad
	Diced Potatoes	Beans	Colesiaw
	Salsa	Green Salad	Lettuce
	Tortilia	Dressing	Onion
	Coffee Cake	Roll	Bread
	Sugar		Cake
	-	Margarine	
	Coffee	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
	Milk 2 %		

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER





OPENING and CLOSING CHECKLIST

Shift Checklist	AN	M	PI		COO AN	Comme	ents		
	No	Yes	No	Yes			TILL		
All areas secure, no evidence of theft		X	100		i				
Workers reported to work, no open sores		X		X					
no skin infections		X		X					
no diarrhea		V.		X					
Kitchen is in good general appearance		1		X					
All kitchen equipment operational & clean		4		×					
All tools and sharps inventoried		X		X					
All areas secure, lights out, exits locked				X					
DISH MACHINE	Т	eratui	e	Wash 150+	Rinse 18	0+			
mperature according to manufacturer's specifications	Breakfast			169	186				
and chemical agent used in Final Rinse	Lunch		ch	155	180				
			Dinn	er	150	183			
POT and PAN SINK	T	perature		Wash 110 °F+	Rinse 110 °F+		200 [opm	
Final Rinse Temps determined by chemical agent used	Breakfast			fast	115	118			C4201
	Lunch				115	120		Dec	50/1
			Dinn	er	12,4	116			PPIN
FREEZER and WALK-IN	Tei	mper	ature		Freezer 0°F	Walk-in	Wal	k-in 2	17
Dogard townsonstrans English 1 W 11				12.5	or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	-3.3	39	3	7	
Record temperatures, Freezer and Walk-ins	TIPS	4	4= 4	PM	-	37	3	7	
DRY STORAGE	Tempe	ratur			Spice Room	Store Rm			
Record temperatures Dry Storage Areas	AM				6,2	69			
Record temperatures, Dry Storage Areas				PM	64	63			
Water Temps & Handwash Areas	AM		PN	1					
	105-120	OE 1	105-12						
	103-120	1 1	1 (/) - 1 -						

nature, Cook Supervisor (AM)

7-28-20 DATE



OPENING and CLOSING CHECKLIST

Date: 1/28/20		Time: Cloc AM Time: 1745 PM							
Shift Checklist	A	M	PI			Comme		100	
	No	Yes	No	Yes					
All areas secure, no evidence of theft		1							
Workers reported to work, no open sores		V		X					
no skin infections		V		X					
no diarrhea		V		×					
Kitchen is in good general appearance		V		X					
All kitchen equipment operational & clean		V		X					
All tools and sharps inventoried		1		X					
All areas secure, lights out, exits locked				X					
DISH MACHINE	Temperature			Wash 150+	Rinse 18	0+			
Temperature according to manufacturer's specifications	Breakfast			1591	186				
and chemical agent used in Final Rinse	Lunch			152	181				
			Dinn	er	155	183			
POT and PAN SINK		perature		Wash 110 °F+	Rinse 110 °F+		200 [opm	
Final Rinse Temps determined by chemical agent used			Break	fast	115	120			opm
			Lunch		128	126		200	ppm
			Dinn	er	123	118		200	PPM
FREEZER and WALK-IN	T	emper	ature		Freezer 0°F	Walk-in	Wal	k-in 2	1
					or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	-27	+38.1	43	J.5	
Record temperatures, Freezer and Walk-ins				PM	-7	39	3.	7	
DRY STORAGE	Temp	eratui	re 45-	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas	AM			AM	62	65			
Record temperatures, Dry Storage Areas				PM	64	63			
Water Temps & Handwash Areas	AN	1	PN	Л			-	1.	
	105-12	0 °F	105-12	20 °F					
	110		146	3					

7/28/20 A Round Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER



OPENING and CLOSING CHECKLIST

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

Date: 7 29130	,			Time	e:6140 A	M Ti	ne:	1810 PM
Shift Checklist	+	M	PI	M		Comn	nents	
A 17	No	Yes	No	Yes	AT I	138	AU	POR
All areas secure, no evidence of theft		Y.			CONTAC	TED.	ALL	RIPORT
Workers reported to work, no open sores		X		X	F 000 1	ANTE	N	GTIM RES)
no skin infections		χ				L *		
no diarrhea		X		X				
Kitchen is in good general appearance		X		X				
All kitchen equipment operational & clean		X		X				
All tools and sharps inventoried		X		X.				· · · · · · · · · · · · · · · · · · ·
All areas secure, lights out, exits locked				X	:			
DISH MACHINE		T	emper	ature	Wash 150 F+	Rinse 1	80 F±	
Temperature according to manufacturer's specifications	Breakfast			156	18	29	ZCE PDA	
and chemical agent used in Final Rinse			Lune	ch	153	187	7	200000
	Dinner			157	187		7 mpgn	
POT and PAN SINK	Temperature			Wash 110 F+	Rinse 110F+		Final Rinse	
Final Rinse Temps determined by chemical agent used	Breakfast			114	120		119	
	Lunch			112	119		116	
			Dinn		115	117		115
FREEZER and WALK-IN	To	emper	ature		Freezer 0 Or below	Walk-in 35-40F	Walk 35-40	
Record temperatures, Freezer and Walk-ins				AM	-107-	38	3	γ
Record temperatures, Freezer and Walk-ins				PM	-4.0	394	381	3/
DRY STORAGE	Temp	eratur	e 45-		Area 1	Area 1	Area	1
Record temperatures Dry Storage Areas				AM	70	76	7	5)
Record temperatures, Dry Storage Areas				PM	Col	69	100	9-
1			-			(6)	1	
Cleaning Schedule completed / Circle One	AN		PA					
// /Circle One	Yes/	No	Yes/	No				1.5
himst		_		_	$\langle \ \rangle$			
ignatur, Cook Supervisor (AM)	101			Signatu	re, Cook Supervis	sor (PM)		
DATE:	29/2	0	,	- G- 100-80			7.3	0.20
Stor	b					-	_	

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FOOD SERVICE MANAGER



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FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 67-30 - 2020 Shift Checklist	Τ Δ	M	PN	Time	: (Al	_/		2017	PM
Shift Checklist	No	-				Comm	ents		
All areas secure, no evidence of theft		Yes	No	Yes					
Workers reported to work, no open sores	e.	12	Acres market	() () () () () () () () () ()	's				
no skin infections	-	1		7					
no diarrhea		1	-						
Kitchen is in good general appearance		8		~					
All kitchen equipment operational & clean		1-3		~					
All tools and sharps inventoried				X					
All areas secure, lights out, exits locked				(
DISH MACHINE		Temp	eratur	P	Wash 150+	Rinse 18	207		
Temperature according to manufacturer's specifications	Temperature Breakfa				155	186			
and chemical agent used in Final Rinse	Lunch				15/	1970			
			Dinn		155	13	5		
POT and PAN SINK	r	Temp	eratur	-	Wash 110 °F+	Rinse 110	oF+	200) D D2
Final Rinse Temps determined by chemical agent-used			Breakfast		115	118			OPPN
			Lunch		110	1175			Ppr
			Dinner		1 ()	115		200	Pho
FREEZER and WALK-IN	Te	mper	ature		Freezer 0°F	Walk-in	Wa	lk-in 2	PPIN
		mper	meur c		or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	-5.8	254	3	710	
Record temperatures, Freezer and Walk-ins				PM	-Lp.7	32.3		6.9	
DRY STORAGE	Tempe	eratur	e 45-8	Q-9F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	6%	69			
Record temperatures, Dry Storage Areas	F			PΜ	70	70			
Water Temps & Handwash Areas	AM	11.	PM						
	105-120) °F	105-12	0 °F					
e1555			113						

Signature, Cook Supervisor (AM)

07-30-2020 DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

.31.20

9-31 0 400

rev 02/2020 mps



OPENING and CLOSING CHECKLIST

Date: 7.31-2020 Shift Checklist	Δ	M	PI		0600 A				PM
SHITE CHOCKING	No	Yes	No	Yes		Comme	ents		
All areas secure, no evidence of theft	INO	'X	140	1 68					
Workers reported to work, no open sores		X		V	Franch dees	la	leter	Ás- or c	
no skin infections		×		1	Lind creu	וע טון כ	KAD	TCO	200
no diarrhea		Y.		Y.					
Kitchen is in good general appearance		X		1/2			_		
All kitchen equipment operational & clean		X		4			_		
All tools and sharps inventoried		X		V					
All areas secure, lights out, exits locked				1					
DISH MACHINE	Temperature		Wash 150+	Rinse 18	20+	T			
Temperature according to manufacturer's specifications	Breakfast		156	184					
and chemical agent used in Final Rinse	Lunch Dinner			165	10-0				
					135	130)		
POT and PAN SINK					Wash 110 °F+	Rinse 110		200	nm
Final Rinse Temps determined by chemical agent used		_	Break		NIA	N/A	, and ()5Cel =
			Lunch		112	115			11.
			Dinn		112	1114		200	POL
FREEZER and WALK-IN	T	emper	aturo		Freezer 0°F	Walk-in	Wol	lk-in 2	Liver
A KIDEBER UNG WILLIE'II	1,	imper	atul C		or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	-1.5	36.7		1.9	
Record temperatures, Freezer and Walk-ins				PM	-3.4	33.5		1,8	
DRY STORAGE	Temp	eratur	e 45-8	30 °F	Spice Room	Store Rm	, , ,	Anadar .	
Record temperatures Dry Storage Areas				AM	65	67			
Record temperatures, Dry Storage Areas			PM	70	70				
Water Temps & Handwash Areas	AM		PN	1					
		0 °F	105-12						

ignature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



OPENING and CLOSING CHECKLIST

Date: 8 / 1 / ZOZO/ Shift Checklist	A	M	Pl		10200 AN	I Time			
Sint Gildonist	No	Yes	No	Yes	 	Commic	IIIS		
All areas secure, no evidence of theft	140	103		103	one -	trustec	/	, ,4	
Workers reported to work, no open sores		R		V	Crit	190716	- 1,10	- 10	
no skin infections		V		X					
no diarrhea		2		X					
Kitchen is in good general appearance		><		X					
All kitchen equipment operational & clean		Z		X					
All tools and sharps inventoried		2		X					
All areas secure, lights out, exits locked				X					
DISH MACHINE	Temperature		Wash 150+	Rinse 18	0+				
Temperature according to manufacturer's specifications	Breakfast			156	189				
and chemical agent used in Final Rinse	Lunch		155	185					
			Dinn	er	152	180	,		
POT and PAN SINK	Temper		erature		Wash 110 °F+	Rinse 110 °F+		200 p	opm
Final Rinse Temps determined by chemical agent used		Breakfast		125	123	0		200	
			Lunch		112	115	_	200	
			Dinn	er	171	170	_	200	70/2
FREEZER and WALK-IN	Te	emper	ature		Freezer 0°F	Walk-in	Wall	c-in 2	7
					or below	35-40 °F	35-4	10 °F	
Record temperatures, Freezer and Walk-ins				AM	-5,9	378		5.6	
Record temperatures, Freezer and Walk-ins				PM	-1.3	39.3	35	. 1	
DRY STORAGE	Tempe	eratur	e 45-	30 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas	AM			AM	75	Cer			
Record temperatures, Dry Storage Areas	PM			64	63				
Water Temps & Handwash Areas		ı	PN						
						100			
•	105-12		105-12						

Signature, Cook Supervisor (AM)

DATE

8.3.20

FOOD SERVICE MANAGER

DATE



OPENING and CLOSING CHECKLIST

Shift Checklist	AM		PN		:0000 AN	I Time			
		Yes	No	Yes		Commi	7110		
All areas secure, no evidence of theft		7			A Comment		_		
Workers reported to work, no open sores		1	News and Parket	1					
no skin infections		ζ.		V					
no diarrhea	0	Zr		V					
Kitchen is in good general appearance	6	2		/					
All kitchen equipment operational & clean		X		/					
All tools and sharps inventoried		X		1					
All areas secure, lights out, exits locked		160		/					
DISH MACHINE	Te	eratur	e	Wash 150+	Rinse 18				
Temperature according to manufacturer's specifications	Breakfast			159	192				
and chemical agent used in Final Rinse	Lunch			154	180				
			Dinn	er	157	183			
POT and PAN SINK	Temperature			Wash 110 °F+	Rinse 110 °F+		200 ppm		
Final Rinse Temps determined by chemical agent used			Break	fast	115	120		2 coppu	
			Lunch		128	130		200	Jerm
			Dinn	er	122	126			ppm
FREEZER and WALK-IN	Tem	mer	ature		Freezer 0°F	Walk-in	Wal	k-in 2	1111
		-per			or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	-4.9	36	30	0.9	
Record temperatures, Freezer and Walk-ins				PM	-2.2	39.0		7.3	
DRY STORAGE	Tempera	atur	e 45-8	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas	AM			Ce 2	65				
Record temperatures, Dry Storage Areas	PM			PM	68	68			
			ø						
Water Temps & Ḥandwash Areas	AM		PN	1		*			
		an I .	105 15		ll ll				
	105-120°	T]	105-12	20 °F					

Signature, Cook Supervisor (AM)

08/02/20 DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

8.2.20



Secure Services™

Temperature Log

South Building

195 Aurora Processing Center 3130 Oakland St. Aurora, CO 80010

DAILY

DATE:

8-3-2020

8-3-2	Unit	AIR	WATER/sink	SHOWER	SHOWER 2
8-3-2020	South-A	70.7	4		
	South-B				
	South-C			2	
	South-D	71.9	·		
	South-E	71.1			
	South-F	72.2	ř .		
	South-G				
	South-L	73.8	ar		
	South-M	74.4			
	South-N				
	South-X	73.6	·		
	South-Y	73.1	<		
	South-Z	73.1			·
	South-SMU	N/A			
	South-SMU - Shower 3	74,1	u.	-	****
	MED-ISO- Room 1	N/A		N/A	N/A
	MED-ISO- Room 2	N/A	/	N/A	N/A
V	MED-ISO- Room 3	N/A		N/A	N/A
	MEDICAL		5		

SIGN:	- An	8-3-2000	·



Secure Services™

North Building Temperature Log

195 Aurora Processing Center 3130 Oakland St. Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower
G-3-2000	A-1	70.7						a produce	
1	A-2	703	\$: :		·			t	
	A-3	705	distribution of the						
7	A-4	70.7			4.0	1			
	B-1	71.3	-						,
	B-2	70,1							
	B-3								
	B-4								
	C-1	74.1	-						
	C-2	71.1		2 2					
	C-3	71.1							
	C-4	731/							
	D-1	72.1		-			N/A	N/A	N/A
3.5	D-2			Y			N/A	N/A	N/A
	E-1	72.1					N/A	N/A	N/A
	E-2		13						
	MED		4-						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
V	Intake	N/A			N/A	N/A	N/A	N/A	N/A

SIGN:											
ROOM			Name:	-	2	I	Date:				
542	540	538	536	534	523	522	Tub Room				
*				æ							